Starters

Tortilla Chips & House Salsa ~ \$8

Add homemade fresh guacamole ~ \$7.5

Cheese Quesadillas ~ \$9

roasted peppers, monterey jack cheese, flour tortilla, lettuce, tomato, sour cream and salsa

Chicken \$12 ~ Shrimp \$15 ~ *Steak \$15

Fresh Chicken Wings ~ \$14

8 wings tossed in buffalo, barbeque, teriyaki or Chef's garlic buffalo, with celery sticks: choice of bleu cheese or ranch Extra Sauce \$.50

Coconut Shrimp ~ \$13

8 large shrimp panko and coconut breaded shrimp flash fried served with sweet chili sauce

Pretzel Bread ~ \$9

3 soft buttered pretzel sticks served with honey mustard and cheese sauce

Shareable Plates

Loaded Chicken Nachos ~ \$16

House fried tortilla chips topped with seasoned chicken shredded cheese, cheese sauce, fresh pico de gallo, and pickled jalapenos

Mezze Platter ~ \$16

Celery, carrots, cucumber, tomatoes, red peppers, marinated artichokes, olives and grilled pita with traditional hummus and tzatziki dipping sauce

Small Plates

*Blackened Tuna Lettuce Wrap~ \$16

seared ahi tuna, avocado, honey wasabi, cucumber and sesame ginger sauce

Sesame Tuna ~ \$17

Sliced sesame encrusted tuna over seaweed salad served with ponzu sauce

Soup & Salads

add any of the following to your salad

Chicken \$5.5 ~ Shrimp \$8 ~ Steak \$8 ~ Farm Raised Basa \$6 ~ Fish of the Day \$10 ~ (8oz) Salmon \$12

Soup du Jour Cup ~ \$6

Soup du Jour Bowl ~ \$9

Chicken Taco Salad ~ \$19

Seasoned ground chicken, shredded green leaf lettuce, black beans, corn, tomatoes, red onions, avocado, tossed in a chipotle ranch dressing topped with crispy tortilla strips

Greek Salad ~ \$13

romaine hearts, kalamata olives, grape tomatoes, cucumbers, feta, red onions, banana peppers with mediterranean dressing

Traditional Caesar ~ \$12

romaine hearts, garlic herb croutons, shaved parmesan, tossed in caesar dressing

Pear & Bacon Salad \$14

Mixed greens, diced pears, bacon, blueberries, red onions, candied walnuts and goat cheese tossed with a Dijon vinaigrette

Strawberry Avocado Salad ~ \$14

mixed greens, strawberries, avocado, candied walnuts, apples, bleu cheese crumbles with champagne vinaigrette

Pizza

Margherita ~ \$17 fresh basil, vine ripe diced tomatoes and mozzarella

Build Your Own ~ \$21

choice of mushrooms, peppers, onions, tomatoes, fresh basil, pepperoni, pineapple, sausage, ham or grilled chicken

Floridian Wraps

served with french fries, sweet potato fries, kettle chips, coleslaw or cucumber substitute fresh fruit, caesar salad or a house salad ~ \$3.50 or cup of soup ~ \$2.50

Chicken Avocado Club Wrap ~ \$15

Grilled chicken, bacon, avocado, lettuce, tomato in a chipotle tortilla with a side of ranch dressing

Veggie Hummus Wrap ~ \$14

Hummus, cucumbers, tomatoes, roasted red peppers, carrots, avocado and spring mix rolled in a flour tortilla

Steak Wrap ~ \$17

Grilled tenderloin, bacon, crumbled goat cheese, caramelized onions and fig jam in a grilled flour tortilla

*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.



served with french fries, sweet potato fries, kettle chips, coleslaw or cucumber salad substitute fresh fruit, caesar salad or a house salad ~ \$3.50 or cup of soup ~ \$2.50

Fish Tacos ~ \$15

Grilled or blackened fish with lettuce, tomato, shredded cheese, with cilantro lime aioli served in flour tortillas with salsa and sour cream Substitute Mahi or Grouper \$5

Crispy Chicken Sandwich ~ \$15

Fried chicken breast topped with lettuce, tomato, onions and pickles served on a toasted brioche bun

*Southwestern: add pepper jack cheese pickled jalapeños, pico de gallo, avocado and chipotle ranch **\$18**

Korean Pulled Pork ~ \$16

Korean marinated pulled pork topped with an Asian slaw served on a toasted brioche bun

*Floridian Fish Sandwich ~ \$15

Grilled or blackened, lettuce, tomato, onion on a brioche bun Substitute Mahi or Grouper \$5

*Floridian Prime Burger ~ \$16

1/2lb angus prime patty, choice of cheese, lettuce, tomato, onion on a brioche bun - add bacon \$2

Classic BLT Sandwich ~ \$14

bacon, lettuce, tomato on white, wheat, or rye toast ***add fried egg \$2 add avocado \$3**

Half Sandwich & Cup of Soup ~ Cup \$9.5 Bowl \$12

BLT only

Specialty Bowls

*Steak Burrito Bowl ~ \$19

7 oz blackened steak over black beans, corn, sautéed onions rice, topped with fresh guacamole, pico de gallo and shredded cheese

Hawaiian Tuna Poke Bowl ~ \$19

#1 sushi tuna, cucumbers, mangos, red peppers, green onions, and avocado over warm rice noodles Young Club Members

served with french fries, sweet potato fries, kettle chips or coleslaw substitute fresh fruit, caesar salad or a house salad ~ \$3.50 or cup of soup ~ \$2.50

Teriyaki Grilled Chicken with Broccoli ~ \$11	Mini Burger Sliders ~ \$10	Island Dog ~ \$10
Chicken Fingers ~ \$9.5	Grilled Cheese ~ \$8	Kraft Mac and Cheese ~ \$8
	Sides	
French Fries ~ \$4.5	Coleslaw ~ \$4	Guacamole ~ \$7.5
Sweet Potato Fries ~ \$4.5	Potato Chips ~ \$3	Side Fruit Salad ~ \$5
Vegetable of Day ~ \$5	Side Salad ~ \$7	Tortilla Chips ~ \$4
	Desserts	
Gelato or Sorbet ~ \$7 two scoops of either sorbet or gelato	Homemade Key Lime Pie ~ \$9	Funnel Cake Fries ~ \$8
	Drumstick ~ \$4	Chocolate Chip Ice Cream Sandwich ~ \$4
	Beverages	
Coffee ~ \$3 refills served table side	Hot Tea ~ \$3	Iced Tea ~ \$3
Latte ~ \$5	Fiji Bottled Water ~ \$4	Lemonade ~ \$3
Espresso ~ \$3	Perrier Sparkling Water ~ \$4	Arnold Palmer ~ \$3 blend of lemonade and iced tea
Double Espresso ~ \$5	Floridian Club ~ \$3	Soft Drinks ~ \$3
Cappuccino ~ \$5		Assorted Fruit Juices ~ \$4.5

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